Welcome to Rasa Alam - A Taste of Bali's Nature in Every Sip

At Rasa Alam, we invite you to explore the vibrant flavors of Bali through our expertly crafted arak infusions, nature-inspired cocktails, and artisanal blends. From fresh herbs to local fruits, every ingredient is handpicked to bring you closer to the essence of this beautiful island. Our menu features five exclusive, handcrafted arak offerings, each one a premium expression of Bali's traditional spirit. Whether you're sipping a classic with a twist or indulging in one of our signature creations, every drink is a journey through Bali's natural bounty. Join us for a truly immersive mixology experience where nature meets spirit.

Prices in '000 of Rupiah and subject to 11% government tax & 10% service charge

Experience the Spirit of Bali with Traditional Arak**

Arak, the traditional Balinese liquor derived from the palm tree, holds a special place in Bali's culture. Known for its strong flavor, it is enjoyed at social and religious gatherings, making it an integral part of life on the island. Arak embodies the essence of Bali, celebrated both in ceremonies and everyday moments.

Recently, arak has seen a resurgence as a heritage drink, appreciated for its artisanal qualities. Visitors are encouraged to savor this local experience. In 2020, the Bali regional government officially recognized and legalized arak, setting new standards and regulations for its production through Peraturan Gubernur No.1 Tahun 2020.

Previously a cottage industry, arak production is now formalized, requiring licenses from the National Agency of Drug and Food Control (BPOM) and an Alcoholic Beverage Trading Business License (SIUP MB). Additionally, Governor I Wayana Koster established 'Arak Bali Day,' celebrated every 29th January, to honor this unique Balinese tradition.

Original Arak

Arak Les

An effervescent cocktail with the delectable flavour of Tuak Arak, created by Bali's legendary "Chef Yudi" from Desa Les

Selaka Ning Salak Arak

This special Balinese spirit is clear, smooth with a natural sweetness. Selaka "silver" and ning "clear or holy" pays homage to salak, the snake skin fruit

60

Arak Infusions

	Arak Manas A refreshing blend of Balinese arak infused with tropical pineapple. This smooth drink offers a hint of sweetness and natural digestive benefits, making it both delightful and revitalizing	60
}	Arak Cengkêh Aromatic Balinese arak infused with clove, torch ginger, ginger, and lemongrass. Warm, spicy, and refreshing, this blend offers rich herbal flavors while promoting digestion and immunity	60
	Arak Tamarillo A refreshing blend of Balinese arak infused with exotic tamarillo. Enjoy the sweet and tangy flavor while benefiting from tamarillo's high vitamin C and antioxidant properties	60
	Arak Citrus A refreshing twist on traditional Balinese arak, infused with zesty citrus fruits. This vibrant blend offers a burst of citrusy brightness and a touch of sweetness, while the citrus infusion provides a boost of vitamin C and a revitalizing kick	60
	Melanting - Premium Craft Coffee Liqueur Crafted at MMP from the finest natural Arabica beans, Bali's finest rice arak, vanilla from our plantation, and some secret ingredients	75
	Cocktail-base Arak	
	Arakinha Arak Citrus lime juice sugar syrup Arakolada Arak Pineapple pineapple & lime juice coconut cream	90
	Tamarillo Tpini Arak Tamarillo I lime juice I tamarillo syrup	90
	Arak spiced Arak cengkêh Ginger syrup Lime juice Almond syrup Arak sour Arak les Lemongrass syrup Cranberry juice bitter	90
		5

Experience the Healing Spirit of Bali with Traditional Loloh**

A traditional Balinese herbal drink crafted from a blend of local herbs, leaves, and spices. Each variety offers unique health benefits, from aiding digestion to soothing the body. Enjoy *loloh* either chilled for a refreshing experience or warm for a comforting and restorative touch, embodying the essence of Bali's natural healing traditions

Loloh Kunyit 60

Flavor: Warm, slightly bitter, with a peppery and earthy undertone from the turmeric. The taste is balanced with sweetness from palm sugar and a hint of tanginess from tamarind **Ingredients:** Fresh turmeric root, honey, tamarind, and salt

Benefit: Anti-inflammatory properties that help reduce swelling and joint pain/ Supports digestive health and can help alleviate bloating and stomach discomfort/ Boosts the immune system and detoxifies the liver

Loloh Kakap Isen

Flavor: Refreshing with a slight bitterness from the mix of leaves and strong herbs balanced with a bit of natural sweetness from palm sugar

Ingredients: Kakap (betel leaves), isen (galangal), rice, and salt

Benefit: Refreshes the body and helps relieve fatigue/ Naturally boosts energy/ Maintains physical fitness

Loloh Sembung

Flavor: Slightly spicy and herbal, with a warm sensation from sembung leaves.

It soothes the throat and chest

Ingredients: Sembung leaves, tamarind, honey water, and salt

Benefits: Relieves respiratory issues such as cough, asthma, and chest pain/

Reduces inflammation/ Helps alleviate flu or cold symptoms

60

55

Loloh Don Kayu Manis	55
Flavor: Earthy with a mild herbal taste, making it easy to drink without being overpowerin	19
Ingredients: Katuk leaves, water, tamarind, honey and salt	
Benefit: Improves blood circulation/ Enhances breast milk production (beneficial for	
breastfeeding mothers)/ Boosts energy and vitality	
Nolah Dan Satana	55

Flavor: Earthy, slightly bitter, and astringent from guava leaves, providing a refreshing and soothing effect on the stomach Ingredients: Don sotong (guava leaves), water, honey, salt, and lime

Benefit: Supports digestion and relieves diarrhea/ Lowers blood sugar and cholesterol levels/ Reduces menstrual pain and promotes heart health

55

Loloh Don Piduh-Piduh

 $\textbf{Flavor:} \ \, \text{Slightly bitter with strong herbal undertones, yet refreshing.} \ \, \text{The bitterness gives a cleansing effect}$

Ingredients: Piduh-piduh leaves, water, palm sugar, and salt Benefit: Purifies the blood/ Supports natural body detoxification/ Promotes overall organ health